COOKSHACK CHARBROILER

Cookshack Pellet Fired Charbroiler Models:

CB012

CB024

CB036

CB048

Installation and Operation Instructions

Rev. 2009-1

Dear Cookshack Customer:

Your Cookshack Charbroiler will last for years producing great grilled products, if you follow the installation and operating instructions in this manual. If you have a question or problem not covered in this manual, call us at 800.423.0698 Monday through Friday, 9am to 4pm or email us at info@cookshack.com. We also recommend joining the Cookshack Barbeque Forum on our website at www.cookshack.com.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE

You must observe safe operating practices when using this charbroiler. Cookshack, Inc., assumes no responsibility for results of careless and dangerous operations of this product. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Using any part other than genuine Cookshack factory supplied parts relieves the manufacturer of all liability.
Cookshack reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

While Cookshack Inc. exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Read the following instructions thoroughly and completely before using your smoker! Observe the instructions carefully. Be certain that you understand completely how it operates before attempting to use it. Misuse of this product can result in serious injury and a fire hazard.

With those cautions in mind, enjoy your new charbroiler.

The Folks at Cookshack
Sales & Customer Service: 580-765-3669
Toll Free Orders: 800-423-0698
24 Hr. Fax: 580-765-2223
www.cookshack.com
info@cookshack.com

SPECIFICATIONS

CB012	
Type:	Pellet Fired 1 Controller, Radiant, 3 pounds of Pellets per hour
Approximate Weight:	Installed—75 lbs. (34 kb), Shipping—100 lbs. (45.3 kg)
Dimensions:	14.5”W X 34.5”D X 18”T—Cooking Area 240 sq in
Electrical Requirements:	120v, 3 amps
CB024	
Type:	Pellet Fired 2 Controllers, Radiant, 6 pounds of Pellets per hour
Approximate Weight:	Installed—100 lbs. (45.3 kb), Shipping—125 lbs. (56.7 kg)
Dimensions:	26.5”W X 34.5”D X 18”T—Cooking Area 480 sq in
Electrical Requirements:	120v, 5 amps
CB036	
Type:	Pellet Fired 2 Controllers, Radiant, 9 pounds of Pellets per hour
Approximate Weight:	Installed—125 lbs. (34 kb), Shipping—150lbs. (68 kg)
Dimensions:	38.5”W X 34.5”D X 18”T—Cooking Area 720 sq in
Electrical Requirements:	120v, 8 amps
CB048	
Type:	Pellet Fired 2 Controllers, Radiant, 12 pounds of Pellets per hour
Approximate Weight:	Installed—150 lbs. (68 kb), Shipping—175 lbs. (79.3 kg)
Dimensions:	50.5”W X 34.5”D X 18”T—Cooking Area 960 sq in
Electrical Requirements:	120v, 10 amps

GENERAL INSTALLATION DATA

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

IMPORTANT

INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6” from back and sides.

> **WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors an liquids in the vicinity of this or any other appliance. Keep the appliance area clear and free from combustibles.

EXHAUST CANOPY:

Open hearth broilers inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48” shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

AIR SUPPLY:

Provisions for adequate air supply must be provided.

ELECTRICAL REQUIREMENTS:

The Charbroiler is pellet fired; however the unit uses electricity to controller the temperature and ignite the pellets. The unit should be plugged into a 120 volt 15 amp circuit.

SHUT DOWN INSTRUCTIONS:

Press the on/off button on the controller to turn the unit off. Do no unplug the unit for at least 15 minutes. Note that the combustion fan continues to operate after turning the unit off for 15 minutes. This purges the pellets and ash from the burner.

BURNER OPERATION:

Burners are controlled with an electronic controller with “Hi”, “Med” and “Low” settings. To start the burners press the on/off button and adjust the controller to “Hi”. As the unit lights you will see smoke coming from the unit. When this smoke clears and you see that each burner is lit, then adjust the controller to the cooking temperature you desire. For searing set the burner to “Hi” for cooking and finishing set to “Med” and during slow times adjust the unit to “low”.

GENERAL OPERATING INSTRUCTIONS

FUEL:
The broiler requires food grade wood pellets for operation, before starting the unit add pellets to the hopper. The unit will cook on "hi" for approximately 4 hours without adding more pellets.
Once a week the pellet hopper should be cleaned of all pellets and sawdust. We recommend using a shop vacuum once a week to clean the hopper area.

WATER PAN/DRIP TRAY:
The water pan/drip tray is located at the bottom of the unit, and is easily removed from the front of the unit. Water should be added to the water pan and replaced as necessary. The water pan helps prevent flare ups and catches grease.

LIGHTING:
When the broiler is first lit, it will smoker for approximately 15 to 20 minutes as the fire starts and oils and impurities are burned off. When you turn the unit on the igniters automatically come on for 10 minutes to start the pellets burning. After 10 minutes the igniters automatically go off. While cooking if you run out of pellets and the burner goes out, simply refill the hopper with pellets and press the igniter button to restart the burner. The igniter will come on for 10 minutes and then automatically shut off.

SEASONING THE COOKING GRATES:
Set the heat control switch to the "low" position and preheat for 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the top of the grate surface. Allow the film to remain on the grate for about 5 minutes. Wipe the surface clean and apply another film of cooking oil. Wipe the surface clean again. The broiler is now ready for use. The oil may tend to smoke—this is normal.

BROILING:
Turn the unit to "Hi" and pre-heat before attempting to broil. You will have to experiment with the setting for your particular food products. Check water pans frequently and add a sufficient amount of water when necessary. Hot water vapors rising form the water pans and through the combustion chamber helps reduce flare ups. Exercise care when using your broiler.

CAUTION—CHARBOILERS ARE HOT! FLARE UPS CAN OCCUR UNEXPECTEDLY.

CLEANING:
Clean regularly. Remove grate section to sink for washing. Brush out carboned particles. Remove and wash water pan. Wipe exterior surfaces with detergent and a cloth. A non– abrasive cleaner can be used on caked areas. The pellet hopper should be emptied an cleaned once per week.

Two Year Limited Warranty

Cookshack Charbroilers are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.
This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.
Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

PROCEDURES

1. Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.

2. The Limited Warranty extends to the original purchaser only.

3. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the charbroiler.

4. The Limited Warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

5. There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

6. Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack Charbroiler.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (580)765-3669.

Warranty Procedures:

If you have merchandise that you believe is defective, or want to return based on Cookshack's 30 Day Money Back Guarantee, please call Cookshack, Inc., at (580) 765-3669 and ask to speak to a Customer Service Representative (CSR). Have your model number and serial number available, if applicable. The CSR will take the information you provide and make a determination regarding the solution to the problem. It is Cookshack, Inc.'s, option whether to replace or repair defective merchandise. If you are told that your merchandise will be repaired or replaced under warranty, the following actions will be initiated:

1. The CSR will issue a Return Merchandise Authorization (RMA). This authorization is assigned a number which is used to track the merchandise being returned. Please do not return any merchandise to Cookshack, Inc. without first obtaining this authorization and RMA number. To do so will delay the appropriate resolution of the issue(s) in question. In some cases the CSR may mail you a form with an RMA number included. This form will ask you to detail why it is felt that the merchandise needs to be repaired, replaced or returned. This merchandise much be received by Cookshack, Inc. within 30 days of the issue date of the RMA.

2. Package the merchandise in its original packaging, if possible. If this is not feasible, use equivalent packaging to ensure the safe return of the items. You assume the risk of any loss or damage that occurs during transit due to improper packaging of the merchandise being returned.

3. Using a permanent magic marker clearly write the RMA number on the outside of the packaging. This enables personnel in Receiving to identify the merchandise and initiate the repair or replacement procedures authorized by the CSR.

4. Ship the merchandise to Cookshack, Inc., 2304 N. Ash St., Ponca City, OK 74601, shipping prepaid, F.O.B. destination. At the discretion of the CSR, Cookshack, Inc. may issue a UPS Call Tag. In this case the return freight will be paid by Cookshack. .

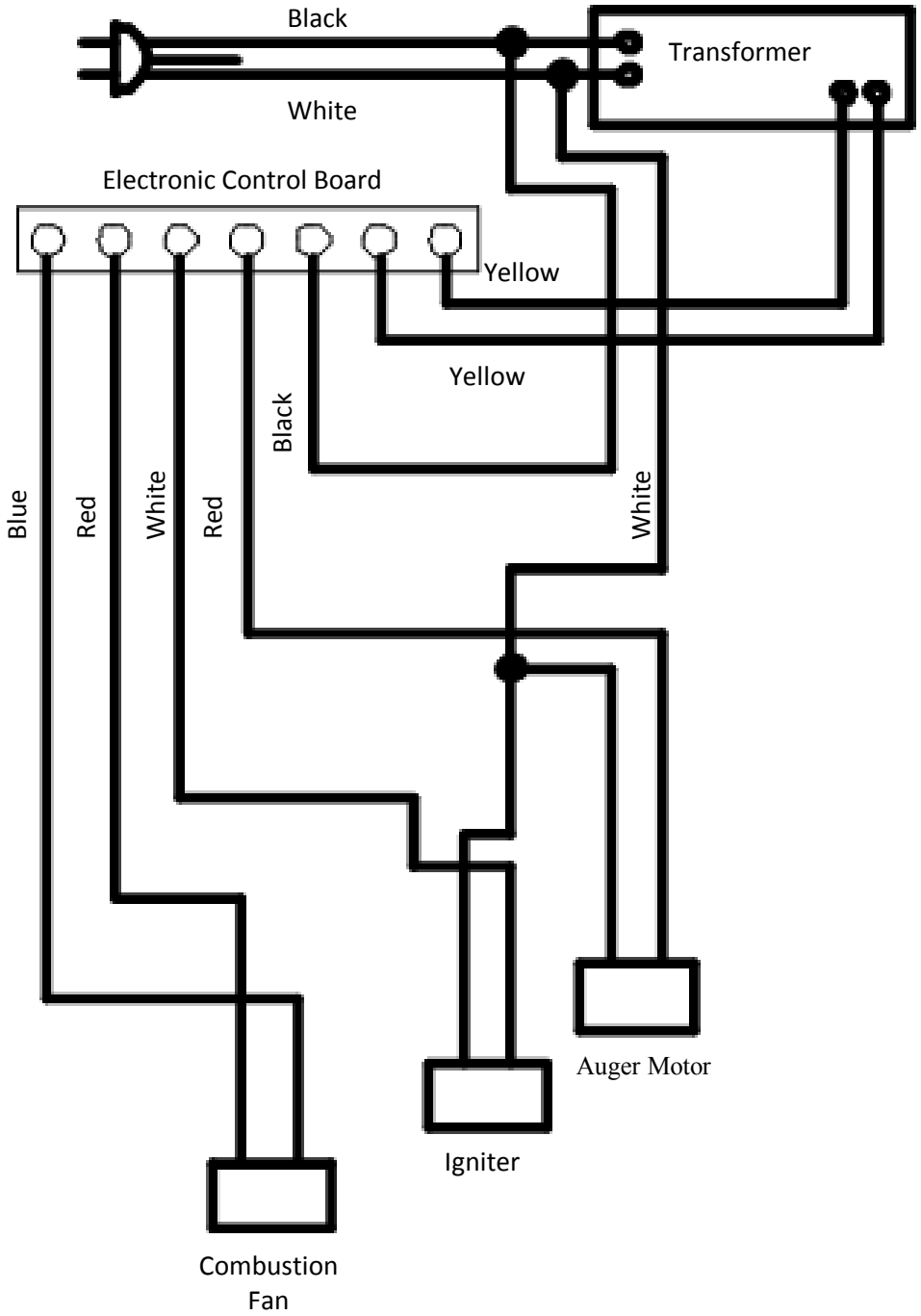
5. In some cases, at Cookshack Inc.'s option, replacement merchandise may be shipped to you prior to our receipt of the defective merchandise. In this instance you will be invoiced for the replacement merchandise upon shipment. Credit for this charge will be issued to you upon our receipt of the defective product.

6. Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after the RMA is issued; if it is damaged due to abuse, misuse, misapplication, or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RMA number; is not in clean condition; is not complete; is damaged or lost in transit. Inspection performed upon receipt of the product can override the initial decision regarding repair or replacement made by the CSR.

7. Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping in excess of normal ground service.

If this return is based on Cookshack's 30 Day Money Back Guarantee, call Cookshack, Inc. and follow steps 1 through 3 above. The customer must ship the unit back prepaid.

WIRING DIAGRAM—Model CB012



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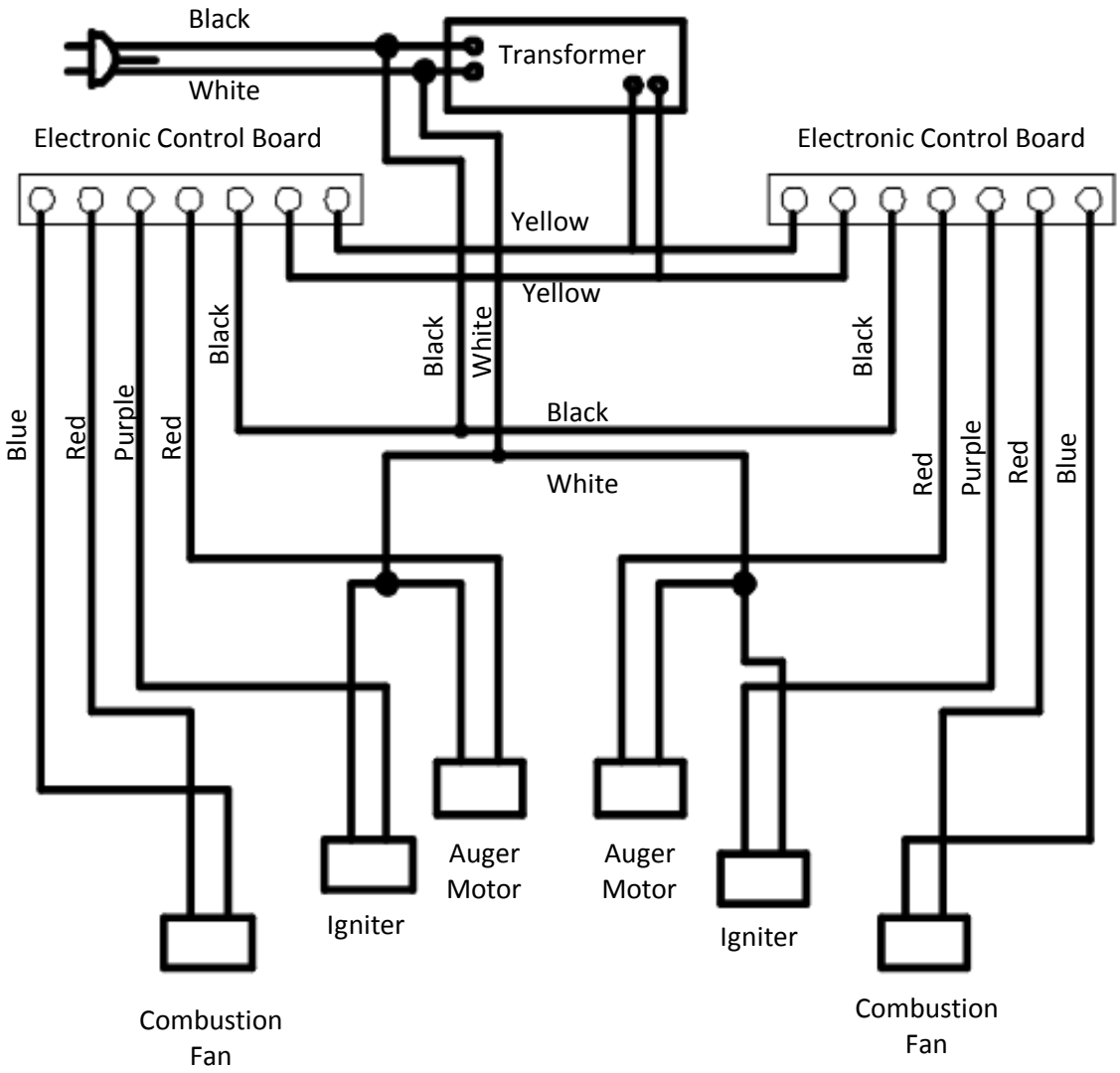

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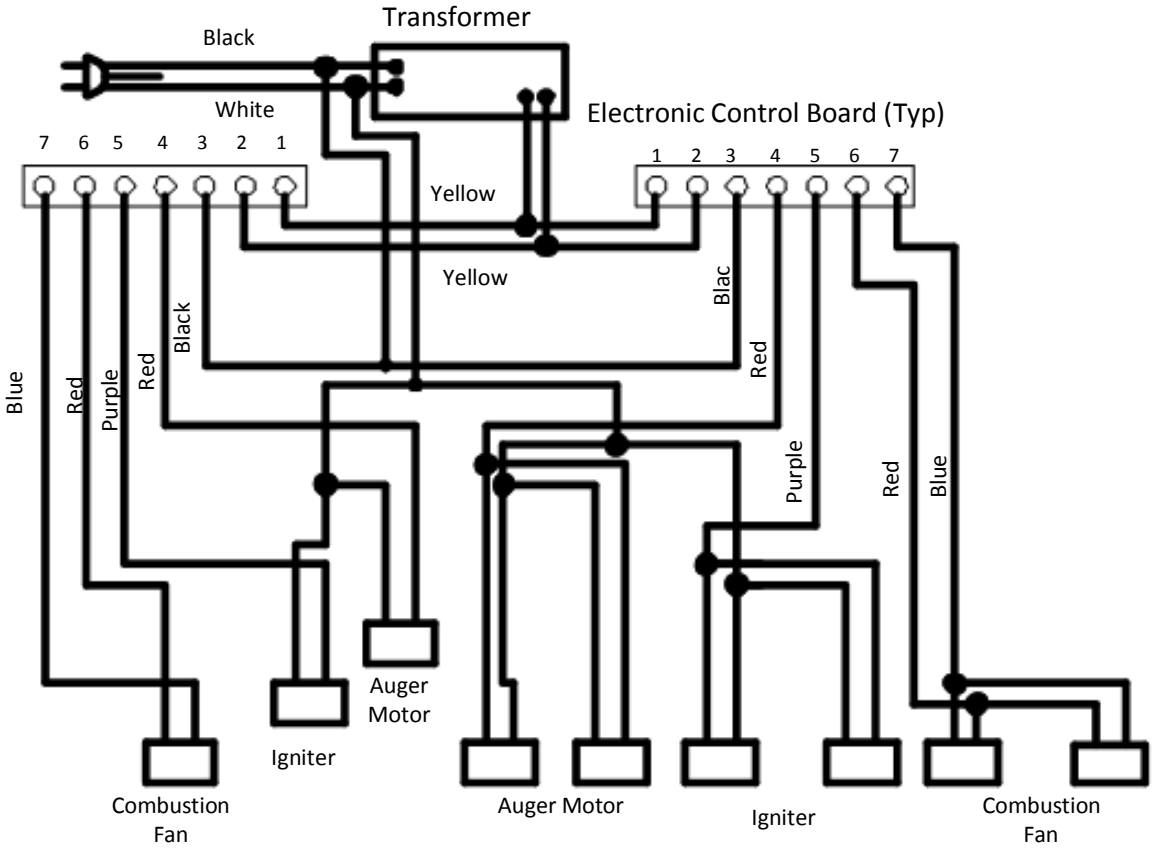

WIRING DIAGRAM—Model CB048